

PILCHARD-STUFFED POTATO PATTIES

Makes 16

Hands-on time: 45 minutes

Hands-off time: 55 minutes

INGREDIENTS

For the mash:

4 (1kg) medium potatoes, peeled and chopped

$\frac{3}{4}$ cup cake flour

$\frac{1}{4}$ cup grated cheddar cheese

2 tbsp finely chopped parsley

$\frac{1}{2}$ tsp each salt and pepper, to season

For the stuffing:

1 tin (400g) Lucky Star Pilchards In Tomato Sauce

$\frac{1}{2}$ tsp each salt and pepper, to season

1 cup grated cheddar cheese

oil, for shallow-frying

For the dipping sauce:

$\frac{1}{2}$ tin (205g) Lucky Star Chakalaka Mild & Spicy

$\frac{1}{2}$ cup mayonnaise

METHOD

For the mash:

1. Place the chopped potatoes in a large pot, cover with cold water and bring to a boil over high heat. Turn the heat down to medium and cook for 15-20 minutes until fork-tender.
2. Strain the potatoes and set aside for 5 minutes. Place the potatoes in a mixing bowl and mash until smooth.
3. Stir in the flour, cheese and parsley and season to taste with salt and pepper.

For the stuffing:

4. Spoon the Lucky Star Pilchards into a mixing bowl and break up any chunky bits. Season to taste with salt and pepper. **Chef's Tip: debone the pilchards, if desired.*

For the dipping sauce:

5. Combine the Lucky Star Chakalaka with the mayonnaise in a mixing bowl. Using a hand blender, blend the mixture until smooth. **Chef's Tip: No need to blend the sauce if you don't have a blender.*

To assemble:

6. Divide the potato mixture into 16 portions. Roll each portion into a ball. Flatten the ball with your hands and place 1 tablespoon of the pilchard filing into the centre of the mash disc and sprinkle some grated cheese on top.
7. Fold the edges of the mash disc over the filling. Gently roll the filled mash into a neat ball again and flatten slightly with your palm. Continue with the remaining balls.

